



South Central Public Health District

Prevent. Promote. Protect.

Temporary Event Food Application/Permit
For Food Facilities at Special Events

Must not exceed 14 days

Food Establishment or Organization: _____

Owner/Operator/Person(s) in charge: _____

Mailing Address: _____

Phone: _____ Emergency Phone: _____

IDAPA 16.02.19.885.01:

1. Food. The preparation, sale and serving of potentially hazardous food at a temporary food establishment is prohibited (all applicable violations), except that:

- Potentially hazardous food that requires limited preparation, such as hamburgers, and frankfurters (hot dogs) that require only seasoning and cooking may be sold and served;
- Potentially hazardous food which is obtained in pre-wrapped individual servings from the commissary and is stored in approved facilities which maintain food at safe temperatures in compliance with Subsection 320.03., and is sold or served directly in the original pre-wrapped individual package is acceptable; and

2. Commissary. Off-site food preparation shall be done in an approved commissary. Such commissary, its operations, food and employees shall meet the requirements of this chapter in their entirety. No food stored or prepared in a private home or unapproved facility shall be sold, offered for sale, served or given away from a temporary food establishment or operation.

Food to be served: (please list source of product being served)

PRODUCT	SOURCE	PRODUCT	SOURCE
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

Minimum Health Requirements: Please read and check that each will be provided

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| <input type="checkbox"/> Hand wash set up: Warm water, spigot, soap and paper towels | <input type="checkbox"/> Refrigeration for potentially hazardous foods below 41°F | <input type="checkbox"/> No bare hand contact with moist, ready-to-eat foods (tongs, gloves, or deli paper) |
| <input type="checkbox"/> Solution for wiping cloths and utensils: 1T Clorox in 2 gal of cool water (no soap) | <input type="checkbox"/> Hot holding for cooked foods: 135°F or above: thermometers | <input type="checkbox"/> Water potable, waste water contained, proper disposal |
| <input type="checkbox"/> Garbage container in booth and one outside of booth | <input type="checkbox"/> Single-service only -- plates, forks, cups, covered, kept off ground | <input type="checkbox"/> Workers clean, not sick, no smoking, hands washed frequently |

Name of Event	Date(s) of Event	Location of Event	Inspection Date/Inspector
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

I understand that the health permit for a temporary food facility is not transferable and is issued only upon compliance with all sanitary regulations of the State of Idaho determined on the basis of an inspection by the local or state health authority and may be suspended for violation of such sanitary regulations. I am aware of the sanitary regulations, above and on the sheet provided, and I am responsible for the sanitary maintenance of the operation. **There is a \$65 fee for the health permit, unless your organization is a tax-supported entity. This permit is only valid for three (3) events within the same district.**

MUST BE POSTED IN PLAIN VIEW

Signature of Health Inspector

Date

Signature of Responsible Person

Date

TWIN FALLS OFFICE 1020 Washington St. N. Twin Falls, ID 83301-3156 734-5900 • Fax 734-9502	BELLEVUE OFFICE 117 Ash St. Bellevue, ID 83313 788-4335 • Fax 788-0098	BURLEY OFFICE 2311 Parke Ave., Unit 4, Ste. 4 Burley, ID 83318 678-8221 • Fax 678-7465	GOODING OFFICE 145 7 th Ave. E. Gooding, ID 83330-0494 934-4477 • Fax 934-8558	JEROME OFFICE 951 E. Ave. 'H' Jerome, ID 83338 324-8838 • Fax 324-9554	RUPERT OFFICE 1218 9th St., Ste. 15 Rupert, ID 83350 436-7185 • Fax 436-9066
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